

AMENDMENTS TO THE CLAIMS:

**This listing of claims will replace all prior versions, and listings, of claims in the application:**

LISTING OF CLAIMS

-1-(Currently Amended)

A process for reducing acrylamide production in a cooked, starch based processed food which comprises:

(a) providing an aqueous medium ~~consisting essentially of~~ comprising added ~~dry~~ yeast extract for a fermentation by a microorganism for food fermentations containing an uncooked processed food at a pH between 4 and 8, produced by an addition of food grade acids or an alkali metal hydroxide to the aqueous medium, for metabolizing sugars in the uncooked processed food in a fermenter with an outlet ~~with a~~ strainer for removing the medium and microorganism from the uncooked processed food;

(b) fermenting the uncooked processed food in the aqueous medium which is agitated in the fermenter with the microorganism so as to ferment the sugars in the food sufficiently to reduce the acrylamide production upon cooking of the uncooked processed food;

(c) removing the aqueous medium containing the microorganism from the uncooked processed food in the fermenter

through the outlet strainer;

(d) washing the uncooked processed food from step (c) in the fermenter with water to remove residues from the fermentation; and

(e) baking or frying the uncooked processed food, wherein the fermented and cooked food contains less acrylamide than without the fermentation, wherein no sugars are added to the processed food through steps (a) to (e).

-2-(Currently Amended)

The process of Claim 1 wherein the aqueous medium consists of the ~~dry~~ yeast extract which is introduced in dry form into the aqueous medium to enable the fermentation of the sugars by the microorganism.

-3-(Currently Amended)

The process of Claim 1 wherein the aqueous medium comprises an added amino acid source, other than asparagine, for the fermentation by the microorganism.

-4-(Previously Presented)

The process of any one of Claims 1, 2 or 3 wherein the aqueous medium for the fermentation is at a temperature between about 10 and 40°C.

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-5-(Cancelled)

-6-(Previously Presented)

The process of any one of Claims 1, 2 or 3 wherein the uncooked processed food is cooked by being fried.

-7-(Previously Presented)

The process of any one of Claims 1, 2 or 3 wherein the uncooked processed food is cooked by being baked in an oven.

-8-(Previously Presented)

The process of Claim 1 wherein the cooked food is selected from the group consisting of potato chips, tortilla chips, pretzels, crackers, baked goods, fried breads, processed cereals and French fries.

-9-(Currently Amended)

The process of Claim 1 wherein the aqueous medium ~~is in a reaction vessel and the aqueous medium~~ is recirculated into and out of the vessel while retaining the food in the vessel.

-10-(Original)

The process of any one of Claims 1, 2 or 3, wherein the microorganism is a yeast.

-11-(Original)

The process of any one of Claims 1, 2 or 3 wherein the microorganism is a bacterium.

-12-(Original)

The process of any one of Claims 1, 2 or 3 wherein the microorganism is a lactic acid producing microorganism.

-13-(Currently Amended)

The process of Claim 1 wherein the ~~microorganisms are~~ microorganism is recycled between batches of the uncooked processed food which are processed in the fermentation.

-14-(Currently Amended)

The process of Claim 1 wherein ~~prior to and during~~  
~~the fermenting~~ the pH of the aqueous medium is adjusted prior  
and during the fermentation.

-15-(Cancelled)

-16-(Original)

The process of Claim 1 wherein at the end of the  
fermenting the aqueous medium has a pH between about 4 and 5.

-17-(Previously Presented)

The process of Claim 1 wherein the uncooked processed  
food is dried after the fermentation and before the cooking.

-18-(Previously Presented)

The process of Claim 1 wherein water provided in the  
aqueous medium in step (a) is distilled or otherwise purified.

-19-(Previously Presented)

The process of Claim 1 wherein the uncooked food is  
potato slices.